

ABSTRACT OF THE DISCLOSURE

- Disclosed is a method for sanitizing a food product, comprising
- 5        applying an aqueous sanitizing liquid onto the food product by spraying it onto all exterior surfaces of the food product from a plurality of directions while moving the food product laterally with respect to the sprays, wherein the velocity of each spray is
- 10      sufficient to wet microbes adhered to the surface of the food product,
- wherein the sanitizing liquid comprises ozone at a concentration of up to 15 ppm, and preferably also comprises at least one agent which inactivates food
- 15      microbes wherein said agent is present in a concentration sufficient to inactivate food microbes,
- maintaining contact between said sanitizing liquid and said food product for at least a time effective to maximize wetting of the surface of the food product by
- 20      the sanitizing liquid containing said at least one agent,
- and then removing mechanically at least 75% of said liquid from said food product.

TWO TWO ZERO TWO EIGHT SIX ZERO